



APPETIZERS

Fish ceviche (100 gr aprox.) Catch of the day with a mixture of jicama, cucumber, avocado and olive oil flavored with lemon, with chili pepper.	\$219	Frida tuna tostada (3 pcs.) Coriander and avocado dressing, marinated tuna, fried leek and carrot, sunflower seeds and dried chili sauce, all served on an exquisite homemade baked toast	\$249
México salmón carpaccio (180 gr aprox.) In thin slices, with olive oil, lemon, capers and serrano pepper.	\$319	Natural melted cheese, chorizo or mushroom (200 gr aprox.) mix of oaxaca cheese and cheese manchego served with handmade tortillas and flower pumpkin accompanied with house sauce and guacamole you can choose it natural or with mushroom or with red chorizo.	\$299
Tongue casserole (150 gr aprox.) Exquisite preparation in crushed sauce, flamed with mezzal and marrow, accompanied by tortillas and rimmed toast.	\$299	Green street esquites (190 gr aprox.) Corn kernels accompanied with special La Bikina broth, mayonnaise, fresh cheese, lemon and house chili pepper.	\$129
Grilled artichoke (340 gr aprox.) With grilled panela cheese, sour cream dressing and chiltepín.	\$269	For \$169 more add Rib Eye (120 gr approx.) and for \$149 more add Marrow (2 pcs.)	
Green shrimp aguachile (6 pcs.) (110 gr aprox.) Served with aguachile sauce, leche de tigre, radish cucumber, avocado and jicama seasoned with chiltepín and accompanied by banana chips.	\$319	Beef Tenderloin Carpaccio (190 gr aprox.) Thin slices of USDA PRIME meat, accompanied by parmesan cheese, cherry tomato and arugula with our special dijon mustard dressing.	\$399
Marrow to the smoker (750 gr aprox.) Roasted marrow accompanied by homemade northern sausage, beans and corn, accompanied with handmade tortillas.	\$349	Sinaloa squid Buttered with paprika and sriracha-chilpotle dip, sided with eureka lime.	\$289
Rib eye pork rind (150 gr aprox.) On guacamole, with a touch of mipec.	\$289	Fideos seco with chilaquiles and chicharron prensado croquettes (120 gr aprox.) Thin slices of USDA PRIME meat, accompanied by parmesan cheese, cherry tomato and arugula with our special dijon mustard dressing.	\$189
Rib Eye Roll (200 gr aprox.) Mounted on melted cheese and handmade tortillas.	\$329		

SOUPS

Carranza meat juice (150 ml aprox.) Extracted from the best meats, accompanied by coriander, onion, serrano pepper and sherry.	\$159
Count cream (150 ml aprox.) Delicious bean cream accompanied by ranch cream, tortilla julienne and avocado pieces.	\$129
Aztec soup (150 ml aprox.) Tortilla julienne, avocado pieces, ranch cream, pasilla julienne and dry pork rinds in tomato soup with epazote.	\$109
Green broth (150 ml aprox.) Chicken soup with vegetables: broccoli, zucchini, green bean and asparagus.	\$129



MAIN COURSE

Salmon market with esquites 250 gr. Finished in the oven with morita mayonnaise, corn cob, grated cheese and chili pepper.	\$419	Molcajete La Bikina 295 gr. Add a grilled shrimp skewer for \$148	\$599
Tuna in La Orgullosa crust 200 gr. Well cooked tuna, with a pistachio crust, sided with a lettuce mix topped with panzu sauce.	\$399	Angus beef flank steak strips, chicken breast barbecue, red chorizo, nopal, panela cheese, cambraj onion, mortajada sauce and chicharrón, all accompanied with our handmade tortillas hand and La Bikina sauce.	
Roasted Chamorro 600 gr. Roasted chamorra in it 's juice accompanied with Zapota beans, guacamole and Xnipe sauce.	\$649	Grilled vegetables 200 gr. Portobello, carrot, pumpkin, bro-ccoli, tomato and mix of peppers with vegetable dressing.	\$249
Chicken supreme to the mustard 250 gr. Succulent breast with mustard accompanied by asparagus to the almond.	\$329	Piperade grilled octopus Bikina 300 gr. Grilled yucatecan octopus marinated with oil of fine herbs, accompanied by piperade and asparagus to the almond.	\$649
Breaded sirloin sandwich 250 gr. Delicious Sirloin breaded, with Manchego cheese crust served in water bread, morita mayonnaise dressing, avocado and tomato served with a side of homemade pickled chili peppers.	\$249		
Shepherd's pie 250 gr. Delicious with a Manchego cheese crust served on pan de agua on a bed of guacamole and accompanied with a garnish of roasted pineapple jasper.	\$249		



MEATS



High choice tenderloin Flamed certified Angus Beef steak flameado, acompañado con huevo de codorniz. * 300 gr. * 600 gr.			\$849 \$1,799
Flamed Tamahawk 1,000 gr. Delicious cut cooked on the embers seasoned with a special house butter and flamed. * Al mezzal * Al tequila			\$1,799 \$1,999
Skirt steak with truffle french fries 350 gr. Delicious Sonora-style Marinated Flank Steak accompanied by truffle potatoes and a guacamole casserole.			\$549
Rib Eye Delicioso Rib Eye certified Angus Beef, cocido al carbón en nuestro jasper. * 300 gr. * 800 gr.			\$699 \$1,499
Flamed beefsteak with Mezcal 1000 gr. Certified Angus Beef fillet flamed, accompanied with quail egg, mounted on a block of salt.			\$1,899

ACCOMPANIMENT

Cambraj onions (5 pcs) (150 gr aprox.) Canded on the grill with marrow.	\$149	Truffle french fries (200 gr aprox.) French fries with herb butter, parmesan cheese and paprika.	\$229
Grilled asparagus (5 pcs) (130 gr aprox.) Sautéed and seasoned in La Bikina style, served with tuna mayonnaise.	\$229	Guacamole Oaxaca (140 gr aprox.) Prepared at the table with avocado, onion, tomato, olive oil, fine salt, lemon and some delicious roasted grasshoppers.	\$199
Grilled cauliflower (220 gr aprox.) Finished in the oven, wrapped in banana leaf, bathed with mulatto vinaigrette, cooked to the fathom's chili mayonnaise and catija cheese.	\$199		
Mashed potatoes Delicious house made recipe. Add jalapeño puree \$29.	\$199		



SALADS

Beets with goat cheese (200 gr aprox.) Roasted beets, with caramelised walnuts, ash goat cheese and prickly pear mayo, with a touch of canaijan dressing.	\$189
Bikina capresse (260 gr aprox.) Panela cheese, tomato, mulatto vinaigrette accompanied with fried epazote.	\$229
From the orchard (180 gr aprox.) Combination of lettuce, cherry tomato, pumpkin flower, onion, fried sweet potato, roasted pepitas in a reduction of ancho chili and piloncillo.	\$229
César (290 gr aprox.) Lettuce mix with special house dressing. Add chicken (60 gr) for \$49 or grilled shrimp (60 gr) for \$69	\$289



TACOS

Zapata's Favorite (1 pc) (60 gr aprox.) Rib eye with fried tripe finished to a crisp point with Mexican sauce and pineapple, accompanied with our chiltepín sauce.	\$99	Breaded sirloin with crusted manchego (1 pc) (60 gr aprox.) Delicious beef schitzel, accompanied by Mexican sauce and avocado, served in our freshly handmade tortillas.	\$89
Beef tripe (1 pc) (60 gr aprox.) Crispy golden tripe accompanied with onion, cilantro and dried chili sauce, served in our made tortillas a hand.	\$89	Haughty Shrimp (1 pc) (50 gr aprox.) Seasoned shrimp served with mayonnaise and a special emulsion of habanera, cabbage and carrot.	\$99
Rib Eye taco (1 pc) (60 gr aprox.) Grilled Rib Eye seasoned with our Mexican touch.	\$119	Steak and bonemarrow tacos (3 pcs) Grilled steak tacos, topped with a cheese crust, bonemarrow and pico de gallo.	\$449
Piglet (1 pc) (75 gr aprox.) Smoked mesquite on guacamole with Xnipe sauce.	\$149	Revolutionary taco Served in a corn tortilla with a cheese crust, beef steak with chorizo, salted onions, chiles toreadas, coriander, topped with chicharron crumbs.	\$179
Pastor taco (1 pc) (70 gr aprox.) Our delicious pastor taco bathed in traditional recipe sauce accompanied of pineapple chunks.		Chicharron gordita Homemade, served with salsa verde, onion and coriander.	\$119
		Fringa de Pastor Flour tortilla based on gratin cheese and of pastor meat bathed with our queen sauce accompanied by onion, coriander and pineapple.	\$229

DESSERTS

La Bikina cornbread (385 gr aprox.) Flour free, gluten free, accompanied by vanilla ice cream, tomato jam and huitlacoche.	\$249
Mexican churras La Bikina (180 gr aprox.) Fried, sprinkled with sugar and cinnamon, served with s'mores ice cream, sauce of cajeta and chocolate, red berries and tradicional mexican obleas.	\$209
Caramelized apple pie (440 gr aprox.) Served on a waffle base flamed with Zoco Pacharan and cajeta sauce and sprinkled with dulce de leche flakes, served with violet and lemon ice cream.	\$299
Guava candy with manchego cubes (150 gr aprox.) Accompanied by red berries.	\$189
Oaxacan chocolate volcano (120 gr aprox.) Accompanied by a caramel sauce and vanilla ice cream.	\$199
Pot of chocolate, fruits and flowers (180 gr aprox.) Delicious bitter chocolate mousse, sprinkled with Oreo cookie soil and chocolate logs, accompanied by caramel popcorn ice cream.	\$299
María Félix cake Chocolate cake with 3 coffee milks, cherry hazelnut ganache on a wafer mirror.	\$599

